

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (previously presented): A method of tenderizing pork, the method comprising:
 - a) providing a suitable amount of pork; and
 - b) treating the pork with a composition comprising an enzyme mixture; andwhere the enzyme mixture consists of between about 98.7% and about 99.7% bromelin, between about 0.02% and about 0.08% ficin and between about 0.01% and about 0.05% papain.
2. (previously presented): The method of claim 1, where the enzyme mixture consists of between about 99% and about 99.4% bromelin, between about 0.04% and about 0.06% ficin and between about 0.02% and about 0.04% papain.
3. (previously presented): The method of claim 1, where the enzyme mixture consists of about 98.2% bromelin, about 0.05% ficin and about 0.03% papain.
4. (currently amended): The ~~composition~~ method of claim 1, where the enzyme mixture is present in an amount of between about 0.5% and about 6% of the composition.
5. (currently amended): The ~~composition~~ method of claim 1, where the enzyme mixture is present in an amount of between about 0.7% and about 2% of the composition.
6. (currently amended): The ~~composition~~ method of claim 1, where the enzyme mixture is present in an amount of about 1% of the composition.
7. (previously presented): The method of claim 1, where the composition used to treat the pork additionally comprises a carrier.
8. (previously presented): The method of claim 8, where the carrier is NaCl.
9. (previously presented): The method of claim 7, where the carrier is present in an amount of between about 25% and about 99% of the composition.

10. (previously presented): The method of claim 7, where the carrier is present in an amount of between about 50% and about 99% of the composition.

11. (previously presented): The method of claim 7, where the carrier is present in an amount of about 98.5% of the composition.

12. (previously presented): The method of claim 1, where the composition used to treat the pork additionally comprises a processing aid.

13. (previously presented): The method of claim 12, where the processing aid is soybean oil.

14. (previously presented): The method of claim 12, where the processing aid is present in an amount of between about 0.1% and about 2% of the composition.

15. (previously presented): The method of claim 12, where the processing aid is present in an amount of between about 0.3% and about 1% of the composition.

16. (previously presented): The method of claim 12, where the processing aid is present in an amount of about 0.5% of the composition.

17. (previously presented): The method of claim 1, where the composition used to treat the pork comprises about 98.4% carrier, about 1.1% enzyme mixture and about 0.5% processing aid.

18. (previously presented): The method of claim 1, where the pork provided is partially or completely skinned, boned or both.

19. (previously presented): The method of claim 1, additionally comprising removing waste products or excess fat or both from the pork.

20. (previously presented): The method of claim 1, where the pork provided is an amount between about 0.1 kg to about 10,000 kg.

21. (previously presented): The method of claim 1, where the pork provided is an amount between about 100 kg and 6000 kg.

22. (previously presented): The method of claim 1, where the ratio of weight of the composition to the total weight of the pork being treated with the composition is between about 1:200 and about 1:1500.

23. (previously presented): The method of claim 1, where the ratio of weight of the composition to the total weight of the pork being treated with the composition is between about 1:450 and about 1:650.

24. (previously presented): The method of claim 1, where treating the pork comprises injecting the pork with a solution comprising the composition.

25. (previously presented): The method of claim 24, where the solution injected additionally comprises ice, NaCl and potable water.

26. (previously presented): The method of claim 24, where the solution injected is between about 6% and about 15% of the weight of the pork being injected.

27. (previously presented): The method of claim 24, where the solution injected is about 10% of the weight of the pork being injected.

28. (previously presented): The method of claim 1, further comprising adding to the pork one or more than one substance selected from the group consisting of flavoring, NaCl, moisture enhancing agents, preservatives, and potable water.

29. (previously presented): The method of claim 1, further comprising tumbling the treated pork at a pressure and rotation speed selected to more evenly distribute the enzyme mixture throughout the treated pork.

30. (canceled)

31. (previously presented): The method of claim 29, where the rotation speed is about between about 10 to about 15 revolutions per minute.

32. (currently amended): The method of claim 1, further comprising exposing the treated pork to a relative vacuum in a closed container.

33. (previously presented): The method of claim 32, where the closed container is a polymer bag.

34. (previously presented): The method of claim 32, where the relative vacuum is about -1.5 bar.

35. (previously presented): The method of claim 1, further comprising packaging the treated pork in a commercial package.

36. (previously presented): The method of claim 1, further comprising cooking the treated pork.

37. (previously presented): The method of claim 36, where cooking the treated pork comprises raising the core temperature of the treated pork to about 65°C.

38. (previously presented): The method of claim 1, further comprising distributing the treated pork to an intermediate wholesale or retail establishment.